CATHOLIC CUISINE

FAVORITE RECIPIES FROM ST. THOMAS MORE PARISH

compiled by Ann Dansby

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GIFT, WILLIAM S. POWELL

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CRAB MEAT ON CRACKERS Mary Beth House

8 oz block cream cheese
7½ oz can crab meat
Bottle of chili sauce

Cut cream cheese in half - put side by side and smooth together. Drain crab meat (pick out shells). Spread over cheese. Pour chili sauce on top of meat. Serve with crackers

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SAVORY PILAF Mary Beth House

¼ c. minced onion
4 tbls. butter
1½ c. rice
1 tbls parsley
¼ c. celery
3 c. chicken stock
salt and pepper
¼ c. chopped carrot
¼ c. mushroom

Cook onions and butter slowly until tender, but not brown. Blend in rice and stir over moderate heat for several minutes, letting the rice brown. Pour in boiling liquid, add herbs and vegetables. Cook slowly over low heat until liquid is absorbed and rice tender. Or bake in buttered casserole at 350 about 20 minutes. Remove cover and fluff with fork before serving.

PATE a la NORMANDE Norma de St. Aubin

3 tbs. butter
½ cup onions, finely chopped
1 apple, peeled, cored, and coarsely chopped
3 tbs. butter
1 lb. chicken livers, cleaned and cut in half
¼ cup Apple Brandy
2-4 tbs. cream
10 tbs. butter softened
1 tsp. lemon juice
salt and pepper

Melt 3 tbs. butter in a heavy frying pan. Add the onions and cook over a moderate heat for about 5 minutes or until onions are soft. Add the apple and cook for about 5 more minutes. When the mixture is soft enough to mash with a spoon, transfer to the container of an electric blender.

Melt 3 more tbs. of butter over high heat. As the butter foam subsides add the chicken livers. Over high heat turn them with a wooden spoon for three or four minutes. When the livers are quite brown outside and still pink within, remove them from the heat and flame them with the brandy.
Add the livers and their juices to the mixture in the blender. Moisten with 2 tbs. cream and blend at high speed, pouring in a little additional cream if the blender clogs.. When the mixture is smooth, sieve it and let it cool completely.
Cream the 10 tbs. of butter. When liver paste is cool, add it to creamed butter. Blend in lemon juice and salt and pepper to taste.
Pack into a crock. Smooth the top with a spatula and cover tightly with saran wrap. Refrigerate for 3 or 4 hours or until firm. Serve with crusty French bread or plain crackers.
This recipe will serve 25 for a cocktail party.. It can be packed in smaller containers or crocks and frozen.

DILL PICKLES Eleanor Obrist

Scrub medium cucumbers with brush and pack into hot sterile jars.
To each quart jar, add 2 heads dill
1 piece alum - pea size
1 tsp. mustard seed
1 good size piece garlic
1 tsp. tumeric (if desired)
Fill jars with hot brine: 1 cup cider vinegar
2 cups water
1 Tbsp. coarse medium salt
Seal with lids and screw bands that have been scalded.

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QUICK HOLLANDAISE SAUCE Eleanor Obrist

Place 4 egg yolks, 2-4 Tbsps. fresh lemon juice, ¼ tsp. salt and a dash of pepper in your blender container. Turn to high speed and slowly add ½ cup melted butter or oleo in a thin, but steady stream.

Serve on asparagus, vegetables, fish or eggs.

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NEWCOMER'S WELCOME

Mrs. K. L. Fitzpatrick

To great newcomers I enjoy following this housewarming practice:
A brown paper bag at the newcomers door with this attached: "Welcome to your new home.
It is an ancient tradition that upon moving into a new home a family should be made welcome with these four earthly symbols:
A sponge, that the house may always be clean; a loaf of bread, that there may always be food upon the table; sugar, that there may be sweetness abounding; and salt, that there may be some spice in living.

TUNA CRESCENTS Mrs. K. L. Fitzpatrick

1 can (6-7oz.) tuna drained and flaked
1 Tbl. finely chopped celery
1 Tb. mayonnaise
1½ tsp. Worcestershire Sauce
1 (8 Oz.) pkg. refer. buttermilk Biscuits
Combine first 4 ingredients. On floured board shape each biscuit into 4" rounds. Place a Tbl. of tuna mixture on half of each round. Fold dough over, seal edges with fork tines. Prick tops with tines. If desired brush with lightly beaten egg or milk; Sprinkle with sesame seed. Bake on lightly greased baking pan in a pre-heated 350° oven until golden 15 minutes. Yields 10 snacks.

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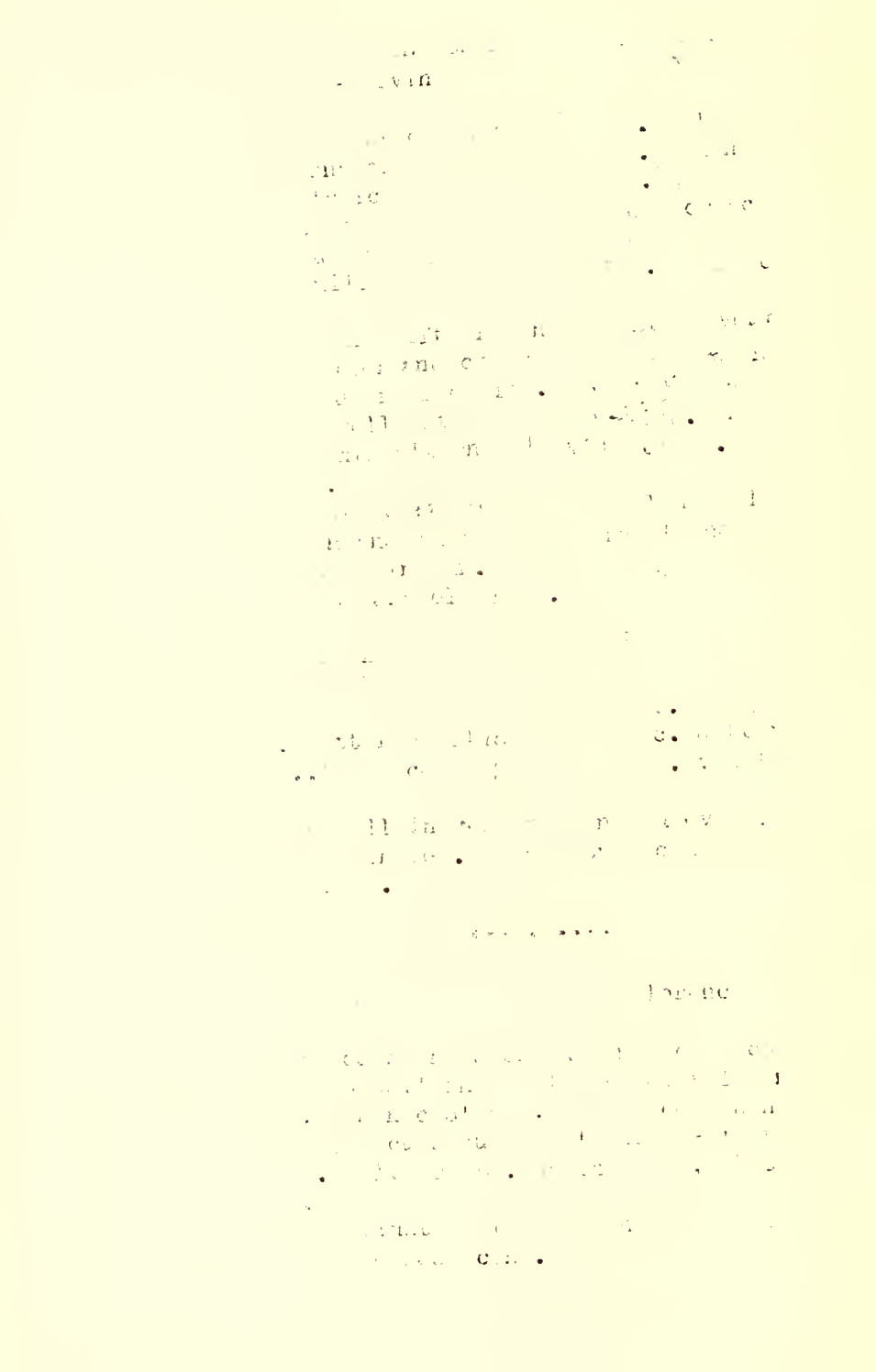
PARTY PUNCH Dru Cowan

1½ - 2 cups dark Rum
1 cup sugar

Put in bowl and refrigerate for 4 hours. Put in punch bowl and add 1 bottle champagne 1 bottle wine and 1 bottle sparkling water. Put canned or fresh fruit in. When punch bowl empties just add more wine and champagne



BOLOGNA-SALAMI STACKS — Dru Cowan

softened cream cheese
sliced bologna
sliced salami

Alternate salami-cream cheese and bologna till you have 7 or 8 slices of meat. Put in freezer, slice in 16 pie shaped wedges. Put a toothpick in each.

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ANCHOVY PUFFS — Eleanor B. Obrist

Dough	Filling
1 lb. flour (3½-4 cups)	½ lb. cream cheese
1 lb butter	¼-½ tube anchovy paste
1 lb. cream cheese	
3 tbsps. water	

Mix dough. Roll out, cut in rounds of about 1 to 1½ inch. Put dab of filling, fold to crescents. Crimp edges with tines of fork. Bake at 400° for about 20 minutes or until done.

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CHEESE PUFFS (Make ahead and freeze) — Jay Ambrosio

2 cups grated American sharp cheese
1 cup sifted all purpose flour
1 teaspoon paprika
½ cup soft butter
½ teaspoon salt
48 stuffed olives or nut halves

Blend cheese with butter. Stir in flour, salt and paprika. Mix well and wrap 1 teaspoon of this around each olive or nut, covering completely. Arrange on baking sheet and freeze til firm. Store in plastic bag in freezer. Bake at 400 for 10 minutes. Makes 4 dozen.

DIP FOR RAW VEGETABLES — Eleanor Obris

1 cup mayonaise
1 tsp. lemon juice
1 tsp. curry powder
½ tsp. finely minced onions
½ tsp. Worcestershire sauce
½ tsp. red pepper sauce (Tobasco)
¼ cup chili sauce
Salt and Pepper to taste

Mix well. Keep in refrigerator until you serve it.

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SAUSAGE BALLS — LaVonne Leinfe

3 cups Bisquick
½ lb. grated cheder cheese
1 lb. mild pork sausage

Mix well. Make into balls the size of walnuts. Bake at 350 for 20 minutes. Can be frozen after baking. Wrap in foil to reheat.

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SWEET AND TART SAUCE - DIP — Mrs. K. L. Fitzp

1 lb. frankfurts (bite size pieces)
1 small jar reg. mustard
1 small jar apple jelly

Combine mustard and jelly in an electric fry pan (low heat) until jelly and mustard mix together. Add franks; allow to heat. Always keep heat low aft franks have warmed through. If allowed to cool a hardened glaze will form on the franks and on your pan.
I serve directly from the fry pan with colorful cock tail toothpicks at hand. This is quite a successful idea and best of all . . . very quick!

Main-dishes

RISOTTO Christine Furlanetto

½ frying chicken (or more, if desired)
chicken giblets, back, neck
2 small onions
1 large piece celery
1 tablespoon rosemary
1 can Italian plum tomatoes (28 oz).
1½ cups raw rice (not instant)

Prepare about 1 qt. chicken broth by boiling back and neck with small onion, salt, pepper for one hour. Set aside.
Chop second small onion and celery very fine and cook in small amount of oil until transparent. Use a heavy Dutch oven. Chop giblets and add to vegetables. Cook until brown. Add chicken parts and brown well, but do not burn (watch carefully). Add rosemary, salt and pepper.
Prepare tomato puree from canned tomatoes using a blender or foodmill. Add tomatoes and simmer 1½ hours. Cover as needed, but the gravy should be thick when done.
Remove chicken from gravy and keep warm in another pan. Add rice to gravy and add chicken broth as rice cooks. This needs to be watched carefully and stirred often. Serve immediately when rice is done. 4 servings.

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YAMS RICHARD Dorothy McGreevy

3 lb. yams
¼ tsp. nutmeg
¼ tsp. cinnamon
¼ c. butter, melted
¼ C. light cream
⅓ c. chopped pecans
⅓ c. seedless raisins
16 marshmallows

Boil yams till tender: peel and mash, then add next 6 ingredients, mixing thoroughly. Place in buttered casserole. Cover top with marshmallows. Bake at 350° 25 to 30 minutes. Serves 6

SLOPPY JOE'S OR QUICKIE BURGERS — Evelyn Galleo

1 lb. ground beef
1 cup onion
1 cup green peppers, chopped

Brown the above, then add:

L cup catsup
2 tbsp. mustard
1 tbsp. sugar
1 tsp. vinegar
1 tsp. salt.

Cover and simmer 30 min.

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PENNSYLVANIA DUTCH POTATOES — Dru Cowan

6-8 large white potatoes
1 pt. milk
½ lb. butter
3 eggs
1 cup diced celery
1 cup chopped onions
3 cup cubed bread
1 t. parsley
salt & pepper

Boil and mash potatoes using ½ cup butter and 1 cup hot milk, salt and pepper. Saute lightly celery and onions in remaining ½ cup butter, and add to mashed potatoes with eggs and beat vigorously. Add remaining cup of hot milk and cubed bread and parsley. Mix well and place in a well greased casserole or flat baking dish.

Bake at 375° until golden brown.
Serves 8

TURKEY NOODLE CASSEROLE Sue Schirmer

½ cup butter of margarine
1 green pepper chopped
½ cup finley chopped celery
1 small onion chopped
3 cups diced turkey
1 pkg. (16 oz.) medium noodles, cooked and drained
½ cup diced pimiento
2 cans (10½ oz. each) condensed cream of mushroom soup
1/3 cup dry white wine
½ cup dry bread crumbs
1 cup grated sharp cheddar cheese
1/3 cup grated Parmesan cheese

In a pan melt butter: saute green pepper, celery and onion until tender; fold in turkey noodles, pimiento mushroom soup and wine. Pour mixture into well greased 2½ qt. casserole.
Mix bread crumbs, chedder and parmesan cheese and sprinkle on top. Bake in preheated oven 350° for 35 to 45 minutes or until browned and bubbly.

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STEWED CHICKEN AND NOODLES Mrs. K.L. Fitzpatrick

1½ qts water
2½-3lb. chicken pieces
4 med. carrots bias cut
3 ribs celery, cut in 1" pieces
1 large onion - sliced
¼ cup chopped parsley
1 tbl. salt
¾ cup cold water
pepper to taste
½ 16oz. pkg. noodles
½ cup flour
In large sauce pan add water, chicken, carrots, celery, onion, parsley, salt & pepper. Bring to boil then simmer 1 hr, remove chichen, bring to a boil & stir in noodles, boil uncovered stirring occasionally. Add flour blended with water and chicken, simmer until slightly thickened.

STUFFED PEPPERS Sue Schirmer

4 med. size green peppers
1 can (1lb.) corned beef
¼ cup chopped onions
3 tsp. sweet pickle relish
2 tsp. vinegar
½ cup chili sauce
1 tsp. prepared mustard
1.8 tsp. tabasco sauce
Wash peppers, discard stems and seeds, cover with salted water and simmer 5 minutes. Drain upside down.
Mix ½ the onion and corned beef, fill pepper
Combine remaining ingredients and simmer 5 minutes. Stand filled peppers in greased casserole. Pour sauce over them. Cover and bake 30 minutes at 400° (450° if peppers not boiled.

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CREAMED TUNA Wienke Tax

2 tblsp. butter
2 tblsp. flour
1 can (6½ oz.) tuna
¼ teaspoon salt
1 cup rich milk or cream
toast.

Melt butter in small saucepan. Stir in flour and salt. Mix smooth with wooden spoon. Slowly pouring the milk, stirring all the time. Heat slowly to the boiling point. Keep stirring as the sauce heats so that it will cook evenly. Add tuna
Serve warm on toast.

BROWN ' n SERVE PIZZA Frans Tax

2 12 inch crusts.
1 cup warm water
1 pkg. active dry yeast
1 tbsp. sugar
1½ tsp. salt
2 tbsp. oil
2½-3½ cups unsifted flour

Measure warm water into large bowl. Sprinkle in yeast, stir until dissolved; stir in sugar, salt and oil. Add enough flour to make a stiff dough. Turn out onto lightly floured board. Knead until smooth and elastic about 5 min. Place in a greased bowl. Cover, let rise in a warm place, free from draft, until doubled in bulk, about 45 minutes. Punch dough down, divide in half. Roll and stretch each half into a 13" round. Place in 2 ungreased 12" pizza pans, pressing around edge to form a standing rim of dough. Bake at 350° for 10 minutes.
When cool wrap tightly and store in refrigerator up to 6 days (optional)
To serve, unwrap and place on ungreased pizza pan. Topas directed with desired filling. Bake at 425° for 20-25 minutes.

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SAUSAGE CASSEROLE LaVonne Leinfelder

L lb. pork sausage
1 lb. ground beef
Brown.
Add 1 can cream of chicken soup, 1 can cream of celery soup.. Alternate in layers with 5 potatoes peeled and sliced.
Bake 325° 1 hour.

MOLDED TUNA FISH — Eleanor B. Obrist

Dissolve 1 pkg. plain gelatin in ¼ cup cold water.
Add 1 cup boiling water.
Add -
1 cup mayonaise
1 lg. or 2 small cans tuna fish
2 hard boiled eggs - chopped
½ cup green olives - chopped
¼ cup onion - chopped
¼ cup celery - chopped
cucumber may also be added
Mix together. Pour into 1 qt. mold.

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RED GABBAGE -The Dutch Way — Maria Tax

2 lbs. red cabbage
salt
4 (sour) apples
cloves
¼ cup water
1/8 cup of vinegar
¼ cup butter or marg.
¼ cup sugar

Clean and chop the cabbage. Cook it with the water, salt, apples, sugar and cloves. Let simmer for about 45 minutes; add vinegar and butter; if there is enough liquid left, thicken with a little bit of flour or cornstarch.
Serves 6-8
A favorite in my family!

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TOMATO - CHEESE PIZZA — Frans Tax

Combine ⅓ cup tomato paste, ¼ cup water, ½ tsp. crushed oregano leaves, ¼ tsp. salt, dash of pepper. Spread over 1 crust. Sprinkle with 2 tbsp. grated Parmesan cheese; drizzle with 2 tsp. Planters Peanut oil, top with ¼ pound thinly sliced mozzarella cheese.
You can add according to your own taste; hamburger meat, pepper, sliced sausage etc.
Crust recipe on following page.

BARBEQUE SAUCE: Hot and Spicy

*7 cups catsup
*½ box (small) pepper
¼ - ½ small bottle tobassco
¼ cup salt
¾ cup sugar
1 clove garlic
½ bottle (10oz.) Worchestershire Sauce
½ small jar mustard
¼ small can of cayenne
1 qt. vinegar
½ lb. oleo margarine
6 lemons (cut up some of peels)

Mix first 9 items first then mix in butter before adding main liquid. Heat until scum forms on top. Cool; store refrigeration not necessary.

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TIAN Margaret Stumpf

Soak ½ lb. dried white beans overnight. Drain, cover with 1 qt. fresh water and simmer them, covered, til tender. Just before finished, add salt, then drain, sprinkle with 2 tbsp. oil cook 7 to 9 zucchini unpeeled but diced and 1½ garlic cloves, chopped. Put in casserole dish. Wash 2 lbs spinach, chop finely, and cook in the remaining oil til it wilts. Drain, pressing out as much water as possible and put in casserole. Add beans and season with salt, pepper, and oregano. Sprinkle with ½ cup each Parmesan and bread crumbs and 5 anchovy filets, minced. Bake at 350 til top is golden.

SAVORY BURGERS Mrs. K. L. Fitzaptrick

Mix:
1 lb. hamburger
⅓ cup chopped onion
½ cup dry bread crumbs
2 Tbl. Worcestershire Sauce
½ cup evaporated milk
1-tsp.mustard
1 tsp. salt
½ tsp. MSB.
¼ tsp. pepper

Form into patties and fry about 5 minutes on each side.

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BEEF AND CHEESE CASSEROLE Janie Hughes

1 lb. ground beef
1 tablespoon butter
2 cups peeled tomatoes
2 cups cottage cheese
½ cup sour cream
½ cup minced onion
1 T. chopped green pepper
½ lb. egg noodles, cooked

Cook the beef in butter. Add tomatoes and continue cooking until heated through. Combine cheese, sour cream, onion, and green pepper. Place half the noodles in a buttered casserole. Add the cheese mixture. Put in the remaining noodles. Top it off with meat mixture.
Bake at 375° 30 minutes.

GREEN RICE

4 cups cooked rice
1 pkg. frozen finely chopped Brocolli
1 small onion (chopped)
1 cup milk (or 1 cup chicken or beef broth)
½ cup oil (or butter)
1 lb. velvetta cheese grated

Mix, bake at 350° in greased casserole, cover.
Stir once while baking

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SHRIMP RING Mary Schorr

1 can tomato soup
3 small packages cream cheese
1½ tbsp. knox gelatin
¼ cup water
¾ cup chopped celery
½ cup chopped onions
2 small cans shrimp
1 cup mayonnaise

Heat soup to boil and add cheese. Mix gelatin with ¼ cup water - add to soup and cheese. Blend until cheese melts - set aside to cool. When cool, add celery, onions and ⅓ of shrimp cut into small bits.
Line bottom of mold with rest of shrimp and pour cheese mixture over. Chill. Unmold-serve with plenty of crackers.

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FLANK STEAK TERIYAKI Mary Beth House

Mix together and marinate flank steak in following for four or more hours.

1 sup soy sauce
2 tsp. honey
1 clove garlic crushed
2 Tbls. salad oil
1 Tbls wine vinegar
½ tsp. ground ginger

Cook in broiler or on grill 5 to 6 min. on a side.
Slice in thin strips across grain. Serve in merinade.

C AB AND CHEESE CASSEROLE Eleanor Obrist

5 ounces medium noodles (2½ cups raw)
¼ cup butter
2 tbsps. minced onion
½ cup finely diced celery
¼ cup all-purpose flour
½ tsp. dry mustard
1 tsp. salt
1/8 tsp. pepper
2 cups milk
1 tbsp. fresh squeezed lemon juice
1 (7½ ounce can crabmeat) (prefer using King Crabmeat)
2 cups creamed cottage cheese
½ cup buttered breadcrumbs

Cook noodles in boiling salted water only till tender, drain and rinse thoroughly with cold water. Melt butter in a sauce pan over low heat; add onion and celery and cook until tender but not brown Add flour and seasonings and blend well. Add milk, and stir constantly until thickened and bubbly. Add lemon juice, stir briskly. Combine noodles, sauce, crabmeat (free of cartilage) and cottage cheese. Pour into a 2 qt. buttered casserole dish and sprinkle buttered breadcrumbs over the top. Bake at 350° for 30 to 40 minutes or until mixture is thoroughly heated and the crumbs are lightly browned. Yield 6 servings.

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KIKKO RONI BURGERS Florence Peloquin

Combine 1 lb. ground beef, 2 tbsp. soy sauce, ½ tsp. sugar and ½ cup chopped onion. Shape into 12 meatballs. Brown in 10" skillet. Stir in 2½ cups water, 2 tbsp. sherry, 1 tbsp. soy sauce and 1 pkg. Long Grain and Wild Rice- A-Roni. Bring to a boil, cover and simmer 30 minures.

CREOLE RICE CASSEROLE Jay Ambrosio

4 slices bacon 1 Med. onion chopped
½ c. green pepper chopped
1 c. uncooked regular rice
1 lb. ground lean beef
1 clove garlic, minced
1¾ cups water
1 cup commercial spaghetti sauce
or 1 8oz. can tomato sauce
2/3 cup raisins 2 teaspoons salt
3 teaspoons chili powder 2½ cups shredded cheddar cheese

Fry bacon until crisp, drain on paper and crumble. Drain all but 2 tablespoon drippings from skillet; add onion and pepper and cook until tender. Add rice and cook until golden, stirring constantly. Add ground beef and garlic and cook until meat turns white, add water, spaghetti sauce, raisins, salt and chili powder. Heat to a boil; then cover skillet and reduce heat. Simmer for 20 minutes, put half of rice mixture into a 2 qt. casserole dish. Sprinkle with half of cheese and half of the crumbled bacon. Add the remaining rice mixture and top with cheese and bacon. Serves 8.

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CHILEAN CORN PIE Eleanor Obrist

1 lb. gr. beef ½ lb. seedless raisins
½ cup sliced olives 1 cup chopped onions
4 hard cooked eggs - sliced
1 1 lb. can creamed corn

Brown onions lightly in bacon or beef drippings. Add beef and cook thoroughly. Add raisins and olives. Mix thoroughly and long enough for raisins to puff up. Put mixture in bottom of casserole. Slice eggs in a layer on top. Then pour corn over all. Generously dot with butter and sprinkle all over with crumbs. Bake 350° oven for 30-40 min. 8 servings.

CHICKEN TURNOVERS Mrs. K. L. Fitzpatrick

3 sticks margarine 3 cups sifted flour
3 3 oz pkgs soft cream cheese
1 flat can chicken 1 can mushroom soup
paprika

Prepare pastry by mixing together margarine, flour and cream cheese. Chill. Roll thin & cut into 2 inch rounds. Put a dab of chicken mixed with soup on rounds & fold over. Press edges with a fork & prick pastry. Sprinkle with paprika before baking. Bake in a 400° oven for 20 minutes. May be frozen before or after baking. makes 200 small turnovers.

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PICKLE GARDEN RELISH Joan Bolling

1 head cauliflower (sliced flowerettes)
4 carrots, cut in 2 inch strips
4 stalks celery, cut in pieces (2 cups)
1 7oz. jar piminto, drained & cut in pieces
2 3 oz. jars pitted green olives, drained
1½ cups wine vinegar
1 cup olive oil (or ½ cup olive oil & ½ cup veg. oil)
4 tablespoons sugar
1½ teas. salt
1 teas. dried oregano leaves
½ teas. pepper

Combine ingredients in large skillet with ½ cup water. Bring to a boil stirring occassionally, reduce heat and simmer covered 5 minutes. Cool. Refirgerate at least 24 hours. Drain well and serve in low salad bowl.

SESAME BAKED CHICKEN Jay Ambrosio

(May be prepared in advance of serving)
1 chicken (2½ or 3 lb) cut into serving pieces
2/3 evaporated milk
6 teaspoons worcestershire sauce (divided)
1 teaspoon garlic salt
1 teaspoon salt
1/8 teaspoon tabasco
¾ cup cornflake crumbs
¼ cup sesame seed
2 tablespoons butter of margarine

Place chicken in tight fitting bowl. Combine evaporated milk with 5 teaspoons of worchestershire, salt garlic salt and tabasco; mix well. Pour over chicken, cover and marinate 2 hours or longer. Combine crumb mixture and sesame seed; roll chicken in this mixture, coating well. Arrange chicken in shallow baking pan, skin side up. Melt butter; stir in the remaining 1 teaspoon worchestershire. Dribble over chicken. Bake uncovered, in preheated oven 350° for 1 hour or until tender. Serve with lemon wedges or sprinkle with lemon juice.

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BUTTERSTUFFING 'N TOMATOES Eleanor Obrist

⅓ cup butter or oleo ½ to 1 tsp. salt
1 tsp. sweet basil leaves ¼ tsp. pepper
½ c. celery sliced diagonally
1 c. green pepper - sliced
¼ onion chopped 1 c. seasoned stuffing mix
4 (2½) tomatoes, cut in 8 wedges each
2 tsp. sugar, is desired

In heavy 10 inch skillet, melt butter or oleo. Add seasonings. Saute celery, green pepper and onion uncovered over medium heat until crispy tender. Add stuffing; toss. Add tomatoes and sugar; toss gently. Cover; continue cooking until tomatoes are hot yet firm (10-12 min.)
Yield 5 servings.

HAMBURG AND CORN CASSEROLE Eleanor Obrist

1½ lbs. gr. beef
1 cup chopped onion
1 12 oz. can whole kernel corn, drained
1 can condensed cream of chicken soup
1 can condensed cream of mushroom soup
1 cup sour cream
1 cup chopped pimento
salt and pepper
½ tsp. MSG
3 cups cooked noodles, drained
1 cup soft breadcrumbs
3 tbsps. melted butter

Lightly brown ground beef. Add onions, cook till tender but not brown. Add corn, mushroom soup, chicken soup, sour cream, pimento, salt and pepper, MSG. Mix well. Stir in noodles Pour into 2 qt. casserole. Mix crumbs and butter, sprinkle over the top. Bake at 350° for 30 minutes or until hot. Yield: 8-10 servings.

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BAR B-Q LaVonne Leinfelder

1 lb. hamburger - brown add 1 med. onion chopped
salt and pepper.
1 can tomato soup
½ tsp. parika
1 tbsp. Worchestershire Sauce
1 tbsp vinegar
½ tbsp. dry mustard of or from a jar green pepper (optional)
1½ tsp. sugar

Simmer slow 1 hour.

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CURRY CHICHEN, TURKEY OR LAMB Sue Schirmer

In iron frying pan . . . .
¼ cup butter or margarine
½ cup chopped onion
1 can tomatoes (large)
1 can tomatoe paste
2 teaspoons curry powder

Saute onions in butter until tender
Add tomatoes and paste, then add curry powder.
Cook and break up whole tomatoes.
Then add your left over meat and cook until same
is well seasoned with the curry powder.
Serve with rice.

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CHICKEN CASSEROLE Mrs. K. L. Fitzpatrick

1 small box of quick cooking rice
1 can cream of celery soup
1 can cream of mushroom soup
½ cup milk
½ of 1 envelope dry onion soup mix
1 frying chicken - cut in pieces.

Grease a shallow skillet, baking pan or broiler pan. Sprinkle the rice over the bottom. Heat the cream of mushroom soup and cream of celery soup together with the milk and pour over the rice. Lay pieces of chicken over the rice and soup mixture. Sprinkle the dry onion soup mix over the top of the chicken and cover. Seal edges with foil. Bake in a 325° oven for 2-2½ hours - depending on the size of the chicken pieces.

SWEET AND SOUR PORK Jay Ambrosio

1½ lbs. lean pork shoulder cut in 2 x ½ strips
1 no. 2 can pineapple chunks
½ cup brown sugar
2 tablespoons corn starch
¼ cup vinegar
1 tablespoon soy sauce
½ teaspoon salt
¾ cups green pepper strips
¼ cup thinly sliced onion
2 cans chow mein noodles

Brown pork in 2 tablespoons fat, add ½ cup water, cover and simmer til tender about 1 hour. Drain pineapple, save syrup. Combine brown sugar and corn starch. Add pineapple syrup, vinegar, soy sauce and salt. Cook over low heat til thick, stirring constantly. Pour over the cooked pork. Let stand 10 minutes; add pineapple green pepper and onion. Cook 2 or 3 minutes. serve over noodles or rice. Serves 6

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BEEF AND SHRIMP KABOBS Eleanor Obrist

1 (8 oz.) bottle Italian dressing
¼ cup catsup ¼ cup red wine
1 tsp. Worcestershire sauce
salt and pepper to taste
2 lbs sirloin or round steak
48 large raw shrimp, shelled
6 slices bacon, cut in squares
1 green pepper, cut in squares
1 lg. onion, cut to size liked
1 (4 oz.) can whole mushrooms or ½ lb. fresh mushrooms.

To make marinade, combine salad dressing, catsup wine, Worcestershire sauce, salt and pepper. Cut steak into 1½ inch cubes. Put steak cubes and raw shrimp in marinade and let stand in refrigerator for at least 3 hours.

Remove beef and shrimp from marinade;

alternate 8 beef cubes and 8 shrimp on 6 skewers, using squares of bacon, pepper, onion and mushrooms between meats. Place skewers 4-6 inches above medium heat on grill. Cook 8-10 minutes on each side, brushing with marinade occasionally. Yield: 6 generous servings.

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BAKED CLAMS — Sue Schirmer

24 large clams
1 med. onion
1 med. potatoe
1½ cups bread crumbs (Pepperridge)
1 tbs. catsup
1 tbs. worcestershire sauce
salt and pepper to taste

Wash clams, then put in salt water to drink (they will eject any sand inside of shell). Keep shells and some of the juice. Chop clams, onion and potatoe. Put in bowl and add bread crumbs catsup and sauce. Salt and pepper to taste. Mix until well blended. Add some clam juice. Put mixture in half shell top with piece of butter or oleo and a strip of bacon. Bake in 350° oven 20-30 minutes or until slightly brown.

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RICE IN CHICKEN BROTH — Eleanor Obrist

1 stick oleo
1 cup raw rice
1 cup chopped onion
2 cans cond. chicken broth

Saute onion in oleo until golden. Combine other ingredients. Bake at 400° for 45 minutes. Yield: 4 servings. This recipe can be easily doubled or tripled.

CHICKEN CASSEROLE Father Richardson

1 plump chicken
1 can golden mushroon soup
1 jar pimentos
1 can cream of mushroom soup
1 pkg wide Dutch noodles
1 can sliced mushrooms
sliced green olives
1 can cream of chicken soup
salt & pepper

Boil chicken, retain broth. Skin chicken and cut up meat. Cook noodles in broth. Mix all ingredients together (except olives). Pour into casserole and bake in oven at 350° about 40 minutes. Scatter olives on top before baking.

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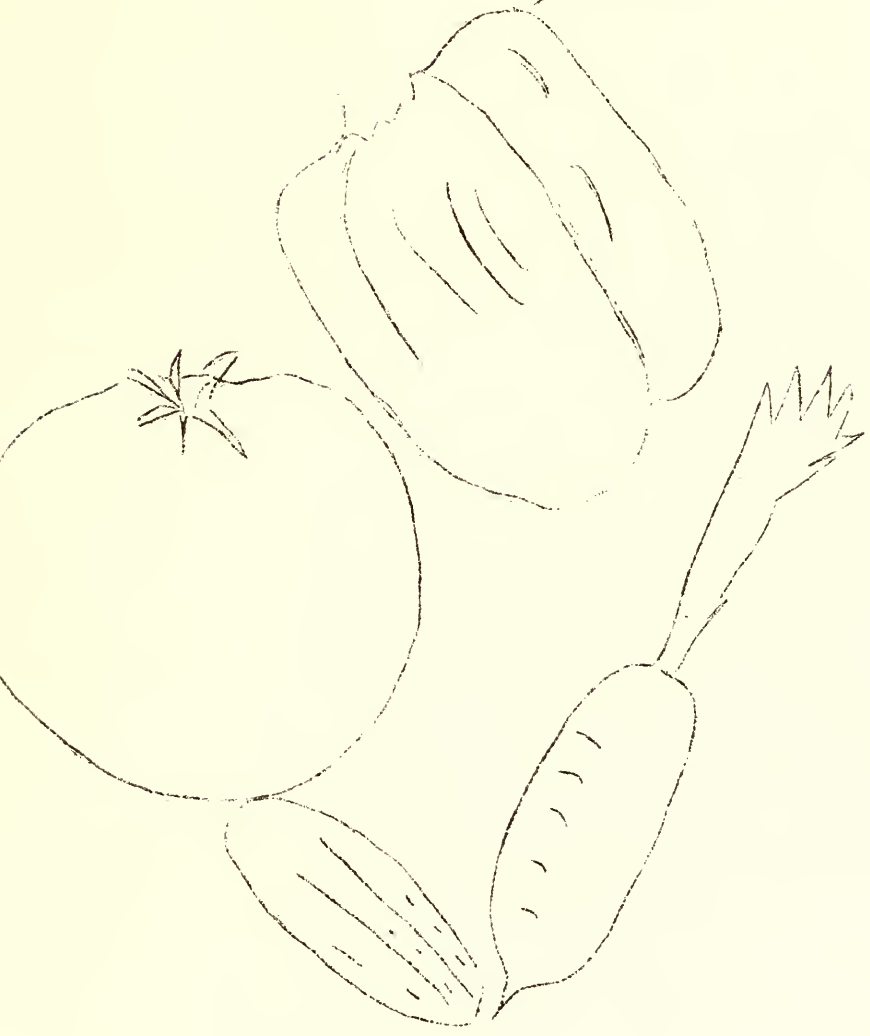
VEAL SCALLOPINI Mary DiCostanzo

6 veal cutlets pounded thin
1 t. salt
2 t. paprika
½ cup salad oil
¼ t. nutmeg
½ c. lemon juice
1 clove garlic minced
1 t. prepared mustar
½ t. sugar

Shake above ingredients together. Place veal cutlets in dish and marinate 15 minutes. Lift veal from sauce and dip in flour. Brown well in butter. Remove to a baking dish. Brown 1 medium onion cut finely and 1 green pepper cut in strips. Add ½ cup of sliced mushrooms and at least 1 cup of chicken bouillon or chicken stock. Pour over veal and top with 7 pimento olives sliced.
Bake in 325° oven for 30 to 40 minutes
Serve with rice.

Salads



BROCCOLI AND CAULIFLOWER SALAD

Mrs. C. O. Skelton

1 head califlower
1 bunch of broccoli
½ onion

Chop cauliflower and brocoli , add grated onion
Mix
½ cup half and half
½ cup vinegar
1 teaspoon salt
1 to 3 tablespoons sugar
Mix and refrigerate

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ICE BOX SLAW

Mrs. C. O. Skelton

3 quarts cabbage
3 onions
3 green peppers
1 red pepper
1 pint vinegar
3 cups sugar
1 teaspoon salt
½ teaspoon celery seed
½ teaspoon tumerick

Chop vegtables
Boil vinegar, sugar, salt, celery seed and
tumerick and pour over vegetables..
Store in refrigerator, will keep indefinitly.

CRANBERRY SALAD F. Peloquin

1 lb. cranberries
3 apples (delicious are very good)
1½ cups sugar
½ cup marshmallows (miniature)
½ pt. whipped cream

Put cranberries through grinder. Dice apples Add sugar. Refirgerate overnight. When ready to serve, add marshmallows and cream whipped. Use nuts for garnish. (serves approx. 12-16.

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CRANBERRY SALAD Dorothy McGreevy

1 c. ground raw cranberries
1 c. sugar
1 pkg. lemon Jello
1 c. hot water
1 c. pineapple syrup
1 c. pineapple (crushed and well drained
½ c. broken walnuts
1 c. chopped celery

Combine cranberries and sugar. Dissolve Jello in hot water; add syrup; chill until partly set. Add cranberry mixture, pineapple walnuts and celery. Pour into oiled 9" square pan. Chill until firm. Cut in squares. Serve on lettuce with mayonnaise if desired.

SALADS Carmen I. Ebersole

ENSALADA VALENCIANA This is a standard salad composed of lettuce, sliced tomatoes and, if desired, onion sliced lengthwise and very thinly; sprinkle with salt, vinegar and olive oil, and add olives and capers.

ENSALADA DE BACALAO. Roast two red bell peppers, or use canned ones. Cut into strips and combine with dry codfish strips and a few capers. Pour olive oil over all and let stand a while so cod will absorb a little oil.

ENSALADA DE BERENJENA. Roast 1 large or 2 small eggplants. Skin and while hot, mash well; season with salt, pepper, capers, ⅓ cup oil, ⅓ cup vinegar and let cool.

ENSALADA DE TOMATE . Slice firm, not quite ripe, tomatoes crosswise; to obtain as many slices about ½ inch thick as you can. Mince 1 clove of garlic as much as possible; slice a medium onion lengthwise and rub well with salt. Onion will become transparent and loose its strength. Rinse well and toss with tomatoe and the minced garlic; season with salt and olive oil.

ENSALADA RUSA. Cook equal amounts of green beans peas, carrots and potatoes, each thing separated; drain; cube carrots and potatoes and cut beans not much larger than the peas. Mix well with mayonnaise and 1 can of flaked tuna. As garnish or mixed with other ingredients, capers, stuffed olives and hard boiled sliced eggs can be added. It is also good keeping all ingredients separated, forming wedges.
As a short cut use canned, drained mixed vegetables.

FROZEN FRUIT SALAD LaVonne Lienfelder

3 cups mashed bananas
1 can crushed drained pineapple 15 oz.
½ cup chopped nuts
9 oz. Kool Whip
1 can whole cranberry sauce

Mix fruit. Fold in Kool Whip. Spoon in 6 cup mold and freeze

****

COPPER COIN SALAD Jane Koda

2 lbs carrots - sliced thin - cooked just tender
1 green pepper - chopped
1 minced onion

Combine above ingredients. Add dressing below and chill overnight.

1 can tomato soup ½ cup oil
1 tbsp. Worchestershire Sauce ¼ cup vinigar
1 tbsp. mustard ¾-1 cup sugar

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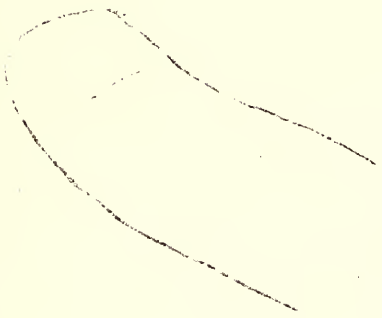
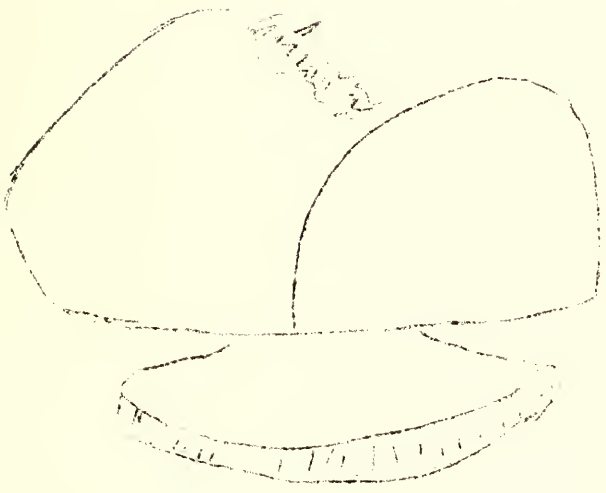
STRAWBERRY SALAD Jay Ambrosio

1 family size pkg. Strawberry Jello
2 cups boiling water
1 10 oz pkg frozen strawberries (do not drain)
1 cup chopped pecans
2 cups crushed pineapple (do not drain)
3 large bananas, mashed
2 envelopes Dream Whip

Dissolve Jello in water, add pineapple, strawberries mashed bananas and nuts. Pour ½ of the mixture into large pyrex dish 9 X 13 and congeal. Prepare Dreamwhip according to directions and spread on congealed salad. Pour remaining Jello on top and congeal.

breads





WHOLE WHEAT PRUNE ROLLS Jay Ambrosio

Cook 1 cup pitted prunes, covered in 1½ cups water till tender about 15 minutes. Drain, reserving ¼ cup liquid; Chop prunes. In large mixer bowl combine 1 cup all purpose flour and 1 package active dry yeast. Heat ¾ cup milk, the ¼ cup prune liquid, 2 tablespoons sugar, 2 tablespoons shortening and 1 teaspoon salt, stirring constantly till shortening almost melts. Blend into dry mixture in bowl. Beat 3 minutes at high speed. By hand, stir in 1 cup whole wheat flour, ½ cup of the prunes and ¾ cups all purpose flour to make a moderately stiff dough. Turn into lightly floured surface. Knead till smooth and elastic. Place in greased bowl. Cover and let rise until double, about 1 hour. Punch down; let rest 10 minutes. Roll to 18 X 6 inch rectangle. Brush with 2 tablespoons melted butter. Combine remaining prunes, 3 tablespoons sugar and 1 teaspoon cinnamon; spread over dough. Roll up from long side, jelly roll fashion. Cut in 1 inch pieces. Place in 2 greased 8 inch round baking pans. Cover; let rise till double, 30 to 45 minutes. Bake at 375° for 20 to 25 minutes. Sprinkle with powdered sugar.

CRANBERRY LOAF — Jay Ambrosio

2 cups plain flour
½ teaspoon salt
1½ teaspoon baking powder
½ teaspoon soda
1 cup sugar
1 egg beaten
¼ cup (½ stick) butter melted
½ cup orange juice
½ cup pecans
1 cup whole cranberries
Grated rind of 1 orange

Sift dry ingredients together in mixing bowl. Add the beaten egg, melted butter and orange juice. Fold in nuts, whole cranberries & grated rind. Pour into 9X5 greased and floured loaf pan. Bake 1 hour 10 minutes at 325°.

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PUMPKIN BREAD — Mrs. Karl Kaufman

4 eggs
1 cup oil
1 tsp. nutmeg
1 c. pumpkin - well mashed
2/3 c. water
2 tsp. soda
3 cups sugar
1½ tsp. salt
1 T. cinnamon
3 c. plain flour
1 cup chopped english walnuts

Mix first six ingredients well.
Add remaining ingredients. Grease and flour three one lb. coffee cans. For grease to get well around can place greased cans in warm oven. Then with K. Tissue or by rolling motion make sure sides of cans are greased. Flour.
Bake at 350° one hour.
Cool ten minutes in can, then remove.
Will tolerate freezing well.

CHEESE CARROT BREAD Ann Dansby

1 pkg. yeast
1 pinch sugar
2 tablespoons sugar
2½ cups sharp Cheddar cheese grated
3 teaspoons salt
13/4 cups warm water (105°-115°)
⅓ cup non fat dry milk
¼ cup raw carrot grated
3 tablespoons shortening (vegetable oil)
5 to 6 cups all purpose flour, approximately

Makes 2 medium loaves (8½ X 4½)

In a large mixing bowl sprinkle yeast over water. Stir to dissolve, add a pinch of sugar. Let rest 3 or 4 minutes.
Add 2 tablespoons sugar, milk, cheese, carrot, shortening and salt. Stir with a wooden spoon or electric mixer (low) for 30 seconds to mix well. Add 3 cups flour and beat at med. speed for 3 minutes or 100 strokes with wooden spoon. Add 2 cups or more flour, mixing with the spoon and then by hand until dough pulls away from the sides of the bowl..
Turn dough onto a floured surface. It will be sticky but will become less so as small portions of flour are added.. Knead until the ball is smooth and satiny, about 8 minutes.
Place in greased bowl, cover tightly with plastic wrap and place in warm place. until doubled in bulk.
Remove the wrap, punch down with fist. Turn out on floured surface and cut into two equal pieces with sharp knife. Shape into 2 loaves and put in pans.
Cover with wax paper and return to warm place until doubled in bulk.
Bake at 350` until golden brown, about 45 minutes. When tapping the bottom crust yields a hard hollow sound, they are done.
Remove bread from oven and turn out on wire cooling rack. Freezes well.

PUMPKIN BREAD — Jane Koda

3⅓ c. sifted flour
2 tsp. soda
1½ tsp. salt
1 stp. cinnamon
1 stp. nutmeg
1 c. oil
4 eggs
2/3 c. water
2 c. canned pumpkin
3 c. sugar
1 c. nuts

Combine dry ingredients.. Make well in center and add remaining ingredients. Mix well. Divide into 3 loaf pans that are greased and floured. Bake 1 hour at 350°.

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BANANA-WALNUT BREAD — F. Peloquin

3/4 c. granulated sugar
¼ cup. shortening
2 eggs
1 cup mashed banana
2 cups sifted all-purpose flour
2 tsp. baking powder
½ tsp. salt
¼ tsp. baking soda
chopped walnuts

Mix sugar, shortening and eggs. Beat hard until light. Blend in banana. Add sifted dry ingredients beating until smooth. Stir in walnuts.
Pour into a greased 9 x 5 x 3 inch loaf pan. Bake at 350° 60 to 70 minutes. Cool on rack.

SPOON BREAD Jay Ambrosia

4 cups milk
1 cup corn meal
2 tablespoons butter or shortening
1½ teaspoon salt
1 teaspoon sugar
1 teaspoon baking powder
4 eggs, well beaten

Scald milk in top of double boiler. Stir in corn meal gradually and cook over boiling water until thickened, stirring occasionally. Add butter, salt, sugar and baking powder; mix well. Then add hot mixture slowly to beaten eggs, stirring constantly. Pour into greased 2 qt. casserole. Bake in hot oven 425° 40 min. or until done. Serve at once. A Southern favorite.

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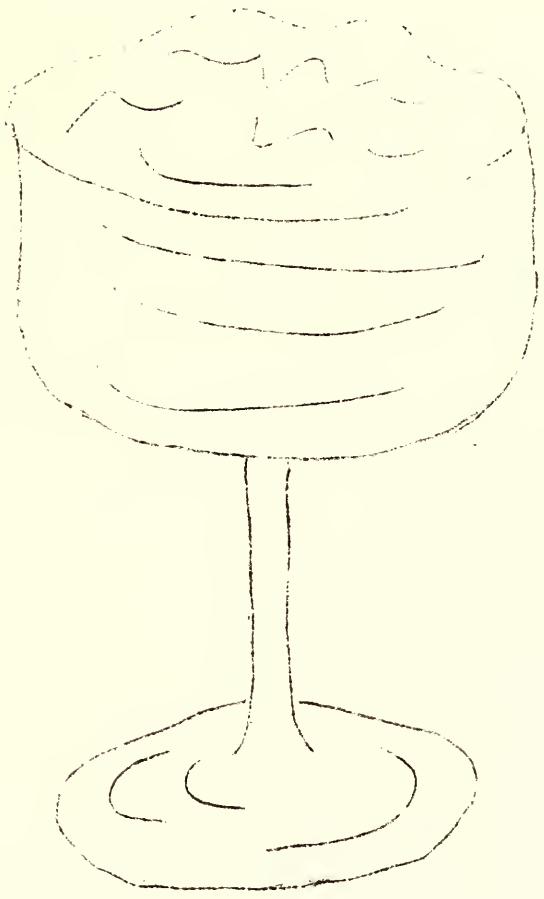
STOVE PIPE BREAD

3½ C. sifted unbleached, all purpose flour
1 pkg. dry yeast
½ c. milk
½ c. water
2 eggs -
½ c. salad oil
¼ c. sugar
1 tsp. salt.
butter for coffee cans

Put 1½ c. of flour in large bowl of mixer. Add yeast & blend at low speed ½ minute. Combine milk, ½ c. water, oil, sugar and salt in a small sauce pan and heat until just warm. Add to dry ingredients in mixer bowl and beat at a low speed until smooth. Add eggs & beat until smooth and well blended.. Remove bowl from mixer and stir in remaining flour with a wooden spoon to make a soft dough. Spoon into 2 well buttered #1 coffee cans. Cover with the plastic lids and let stand in a warm draft-free place. When dough has risen almost to top of cans remove lids. Bake at 375° for 30-35 min., or until browned. Let cool about 10 min. in cans before removing to a rack. Makes 2 small loves.

desserts



COLONIAL PUMPKIN BARS F. Peloquin

3/4 c. margarine
4 eggs
2 cups flour
½ tsp. soda
½ tsp. salt
1 cup chopped walnuts
2 cups sugar
1 16oz can pumpkin
2 tsp. baking powder
1 tsp. cinnamon
¼ tsp nutmeg
Vanilla frosting

Heat oven to 350° Cream margarine and sugar until light and fluffy, add eggs and pumpkin; mix well. Add combined dry ingredients to creamed mixture; mix well. Stir in nuts. Spread mixture into greased and floured 15½ X 10½ inch jelly roll pan. Bake for 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool and frost.

VANILLA FROSTING

1 3 oz. pkg. cream cheese
⅓ c. margarine
1 tsp. vanilla
3 cups sifted confectioners sugar

Combine softened cream cheese, margarine and vanilla, mixing until well blended. Gradually add sugar, mixing well after each addition. These bars can be made ahead and frozen.

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DUMP CAKE LaVonne Leinfelder

1 can cherry pie filling
1 can crushed pineapple and juice (15 oz. size)
1 yellow cake mix
Sprinkle dry on top of cherries and pineapple.
Sprinkle 2 cups pecans chopped and 2 sticks of margerine cut up on top.
Bake at 350° for one hour.

UPSIDE DOWN CHERRY PUDDING — F. Peloquin

1½ c. all purpose flour
¼ tsp. salt
1 c. sugar
1 egg, unbeaten
1 cup milk
1½ tsp. baking powder
½ c. butter or other shortening
1 tsp. vanilla

Sauce
3/4 c.. sugar
½ c. boiling water
1 no. 2 can sour red pitted cherries (2½)cups)

Sift flour, measure and resift 3 times with baking powder and salt. Cream butter, add sugar gradually and continue creaming until light and fluffly. Beat in whole egg. Stir in vanilla. Add sifted ingredients alternately with milk, beginning and ending with flour and beating well after each addition. Turn into a 9" square pan 3 inches deep. Prepare sauce by heating sugar, cherries, juice and boiling water, and pour it over the batter. Place in 350° oven and bake for 35-45 minutes or until pudding.

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CHOCOLATE FUDGE — Janie Hughes

4½ cups sugar
1 lg. can carnation milk

Mix together well and bring to boil, let boil 7 minutes. Remove from stove and add:

¼ lb. margarine
2 tsp. vanilla
1 c. chopped nuts
1 tsp. salt
1 6oz. pkg. marshmallows
2 pkg chocolate drops (small size)

Mix well and pour into greased dish.

BAKED FRUIT PUFFS Jay Ambrosio

2/3 c. unsifted all purpose flour
1¼ teaspoon baking powder
½ teaspoon salt
⅓ c. sugar
2 tablespoon shortening
¼ cup milk
1 egg, unbeated
3 cups fruit (peaches, blueberries or cherries)
3 tablespoons sugar
1 tablespoons lemon juice
1½ tablespoons butter

Combine flour, baking powder, salt and ⅓ cup sugar. Stir shortening in bowl until soft, add to flour mixture. Add milk and egg and beat 2 minutes.
Spoon fruit into 8 greased custard cups, filling ¾ full. Sprinkle with sugar and lemon juice: dot with butter. Fill cup with batter. Bake in 375° for 25 to 30 minutes. Serve with or without cream.

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OLD FASHIONED PUMPKIN PIE Sue Schirmer

Line 9" pie plate with pastry. Chill,
Combine 1¾ cups of pumpkin ¾ 1 cup sugar, ½ tsp. salt, 1 tsp. cinnamon, ½ tsp. ginger, ¼ tsp. nutmeg, 12/3 cups undiluted evaporated milk, two eggs. Beat smooth. Pour into shell. Bake at 425° 15 minutes, reduce to 350° and bake 35 minutes or until set. Cool. Top with whipped cream and chopped nuts.

FRESH APPLE CAKE — Janie Hughes

Mix together:

3 eggs	2 cups sugar
1½ cups wesson oil	1 tables. vanilla

Sift together

3 cups flour	1½ teaspoon soda
½ teaspoon salt	1 teaspoon nutmeg
1 teaspoon cinnamon	

Add first mixture to second and blend thoroughly.
Add:
3 cups chopped apples
1 cup nuts
Bake in a tube pan 325° for 1 hour.

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COTTAGE CHEESE DESSERT — Mrs. K. L. Fitzpatrick

3 cups creamed style cottage cheese
1 qt. cool-whip
2 3 oz pkg jello (mixed fruit or orange & pineapple)
1 11 oz. can mandrin oranges drained & halved
1 13½ oz can pineapple tidbits

Blend together cheese and topping, beating until blended. Fold in dry jello; fold in pineapple and orange halves. Press into 7 or 8 cup mold or a large bowl. Chill several hours or over night.

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PEANUT BUTTER COOKIES — LaVonne Leinfelder

1 c. butter or oleo	1 c. white sugar
1 c. brown sugar	1 c. peanut butter
2 eggs	2½ cups sifted flour
2 tsp. soda	1 tsp. salt

Form in balls and flatten with fork dipped in flour. Bake 350° 10-12 minutes.

LEBKUCKEN (Old German Recipe) Mrs. K. Kaufman

1 cup honey
2 egg yolks
(save whites for icing)
½ lb. citron cut or ground fine
¼ tsp. nutmeg
½ tsp. ginger
1½ c. light brown sugar
½ lb. well chopped almonds
¼ c. milk
1 tsp. cinnamon
1 tsp. soda dissolved in a little warm water - add to honey.

Put well mixed dry ingredients together (except sugar) with one pint of flour. Warm honey, add soda and warm water, then add warm milk, then egg yolks, sugar, nuts and citron. Add just enough flour (one pt.) to roll out. Leave in covered bowl over night. Roll out in thin sheets in morning about ¼ " thick. It raises. Bake 350°. Do not overbake Ice and cut while hot. Cool, then store in covered tins.

Icing
2 egg whites
1 tsp. lemon juice
1 cup (plus if eggs are large) confectionery sugar.
Stir until sugar is all wet, then beat hard 5 minutes plus.

If rolled out, two large cookie sheets are good to use.
To eliminate rolling out, I divide dough into two cookie sheets 11 X 15½ X 1. To keep dough from sticking to fingers, slightly dip fingers in small bowl of flour (with care not to add too much to dough).
Press dough even in pans.
Bake 350°. Do not overbake

Ice and cut into squares while hot. When cool store in well covered cookie tins. If wished for Christmas, good to bake around Thanksgiving time.

YUMMIES - Children can make Dorothy McGreevy

2 6 oz. pkgs. butterscotch chips
1 12 oz. can Chow Mein noodles
1 can Planters Spanish Cocktail Peanuts
(largest size)

Melt butterscotch chips in large Corning ware dish. Add noodles and nuts and stir until completely coated. Drop rounded teaspoons of mixture on wax paper. Store in cannister.

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JEWISH COFFEE CAKE Jay Ambrosio

1 pt. sour cream
3 cups all purpose flour
3 teaspoons baking powder
½ lb. butter (2 sticks)
2 teaspoons vanilla
2 teaspoon baking soda
2 cups sugar
4 eggs

TOPPING (set Aside)

½ cup sugar
½ cup nuts
2 teaspoons cinnamon

Mix sour cream and baking soda by hand and put in refrigerator. Mix butter, eggs, sugar and vanilla and beat until smooth. Sift flour and baking powder together. Add alternately with the sour cream mixture into the cream mixture. Pour half into 9 X 13 pan and cover with half of the topping. Circulate with knife. Add remainder of batter and repeat with rest of the topping. Bake at 350° for 40-50 minutes.

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CIDERED-UP POUND CAKE (Southern- Living

Mary Di Costanzo

3¼ c. all purpose flour
¾ t. cinnamon
½ t. allspice
1 cup butter
3¼ c. sugar
1 t. vanilla
½ t. salt
½ t. baking powder
½ t. nutmeg
½ cup crisco
6 eggs
1 c. apple cider

Combine and sift dry ingredients several times. Cream butter and crisco until light and fluffy adding sugar gradually. Add eggs one at a time beating well after each addition. Add dry ingredients alternately with cider. Stir in vanilla.
Spoon into well greased and floured 10 inch tube pan and bake at 325° for 1½ hours. Cool 15 minutes in pan.
Top with Caramel Glaze.

CARAMEL GLAZE

½ c. sugar
¼ c. butter or oleo
1½ t..light corn syrup
¼ t. soda
¼ c. buttermilk
½ t. vanilla.

Combine all ingredients in pan over low heat. Boil 10 minutes. Spoon over cake and let drip over sides.

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DATE BREAD

Florence Peloquin

Use 1½ cups dates cut up in 2 cups cold water. Bring to boil and boil for several minutes. Cool. When cool add: ¼ cup shortening (melted) 2 eggs, 2 cups sugar (1 white - 1 brown) 1 tsp. salt 2 tsp. baking soda, 4 c. flour nuts.
Bake 45 minutes at 350° using bread tins or large size soup cans.

SWEDISH COFFEE CAKE — Maria Tax

¼ lb. butter (marg.)
2 cups flour
1 tsp. baking soda
2 eggs
1 cup sugar
1 tsp. baking powder
¼ tsp. vanilla
½ pt. sour cream

Cream butter and sugar, add eggs, sour cream and dry ingredients, also vanilla.
Pour one half of this batter in a greased small angel cake pan.

Topping:
½ cup chopped nuts
¼ c. brown sugar
1 tsp. cinnamon

Mix topping well. Sprinkle this mixture over batter in greased pan; leave enough for top of cake. Put remainder of batter in pan and sprinkle with topping. Bake in a 350° for 45 minutes. Freezes very well.

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EARLY AMERICAN GINGER CUT OUT COOKIES
F. Peloquin

2¾ c. sifted all purpose flour
½ tsp. baking soda
½ tsp. cinnamon
½ tsp. salt
1 tsp ginger
½ tsp. cloves
½ cup butter
½ cup dark brown sugar, firmly packed
¾ cup dark molasses
1 tsp. hot water
1 egg beaten
1 tsp vinegar

Sift together dry ingredients. Cream together butter and sugar. Add molasses and egg, beating until smooth. Mix in sifted dry ingredients; then add water and vinegar and blend well. Chill 2 hours or overnight. Roll out on lightly floured board to ¼ " thickness and cut with assorted cookie cutters. Place on greased cookie sheet and bake in a preheated 450° oven about 15 minutes. When cooled, decorate with assorted colored frostings as desired.

CHOCOLATE CHIP-SOUR CREAM CAKE
Norma de St. Aubin

1 pkg. devils food cake mix (Duncan Hines)
4 eggs
1 cup sour cream
¾ cup water
¼ cup veg oil (Crisco)
1 pkg. instant chocolate pudding
1 pkg. (6 oz. size) chocolate chips

Preheat oven to 350°
Place all ingredients except chocolate chips in bowl. Mix thoroughly. Add chocolate chips and turn into well greased bundt pan. Bake 50-60 minutes. Let cool 20 minutes and turn out of pan. When nearly cool cover with foil. Serve with whipped cream.

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APRICOT SLICES — L. Leinfelder

2 c. flour — 1 c. butter No Sub.
1 c. sour cream

Mix chill and divide in 4 parts
Divide in 4 parts:
1 jar (11b.) apricot jam — 1 c. flaked coconut
1 c. chopped pecans — 1 c. conf. sugar
;
Blend together flour and butter. Stir in sour cream. Chill. Divide dough in 4 parts on a floured board, roll dough in squares, spread with jam mixture. Roll up as for jelly roll. Bake on ungreased baking sheet 350° for 45 min. When cold cut in slices.

WALNUT CREAM CHEESE CAKE Jay Ambrosio

1½ c. walnuts
2 tablespoons sugar
for pan coat
2 pkg. 3 oz. cream cheese
1½ cups sugar
4 eggs
2 teaspoons baking powder
½ teaspoon salt
2 Tablespoons butter
for pan coat
1 cup butter
1 tsp. grated lemon
rind
2 cups sifted cake
flour

Butter 2 qt bundt pan heavily, sprinkle with ⅓ cup very finely chopped walnuts then with 2 tablespoons sugar.
Cream 1 cup butter with cream cheese and lemon rind: gradually beat in 1½ cups sugar. Beat in eggs one at the time - batter may look slightly curdled. Resift flour with baking powder and salt; gradually blend into creamed mixture. Stir in remaining chopped walnuts. Turn in prepared pan. Bake in preheated 300° oven 1 hour and 20 to 30 minutes. Let cake stand in pan placed on wire rack for 10 minutes then turn out on rack to cool.

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CHOCOLATE-NUT BROWNINE (diabetic Bars)
Mrs. K. L. Fitzpatrick

1 sq. unsweetendd chocolate
⅓ cup butter
2 Tbl. Sucaryl (to taste)
2 tsp. vanilla
2 eggs beaten
1 cup flour
1 tsp. baking powder
½ tsp. salt
3/4 c. nuts

Melt chocolate and butter over low heat. Remove. Add Sucaryl, vanilla and eggs. Stir until well blended. Stir in nuts. Pour into greased 8 X 8 square pan. Bake at 325° for 20 minutes. Cool and cut into bars.

CHOCOLATE ANGEL PIE Joan Bolling

Beat until foamy; 2 egg whites, 1/8 tsp. salt, and 1/8 tsp. cream of tartar. Add ½ cup sugar, 2 tablespoons at a time and beat to stiff peaks. Fold in ½ tsp. vanilla and ½ c. chopped pecans. Spoon into 8" greased piepan, building sides up ½" above pan. Bake 50 -55 minutes in 300° oven. Cool.
Stir one German Sweet Chocolate bar in 3 T. water over low heat until melted. Cool until thickened. Add 1 tsp. vanilla. Whip 1 C. cream and fold into chocolate mixture. Pile into meringue shell. Chill at least 2 hours.

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POWDER PUFF COOKIES F. Peloquin

Sift together 2 cups sifted flour, 1 tsp. cream of tartar and ½ tsp. baking soda. Measure into bowl and blend 1 cup confectioners sugar, 1 cup shortening. Add and mix well 1 egg. Add 1 tsp. vanilla, 1 cup chopped nuts. Add flour mixture and mix until smooth. Roll into balls and flatten. Place on baking sheet and bake 5 to 7 minutes at 375°.

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SOUR CREAM POUND CAKE Evelyn Galleo

2 sticks butter
6 eggs
3 cups all-purpose flour
¼ tsp. baking soda
2½ cups sugar
1 cup sour cream
2 tsp. vanilla

Beat butter and add sugar. Then add and beat in soda and vanilla. Add sour cream and mix well. Beat in eggs two at a time beating well after each addition, blend in flour one cup at a time and beat well after each cup. Pour into tube pan. Bake 325° 1½ - 31¾ hrs.

ANGEL BAVARIAN CAKE — Sue Schirmer

1 pt. milk
4 egg yolks (save whites)
1 cup sugar
2 Tbsp. flour
grated coconut
1 large angelfood cake
1 pkg. plain gelatin
½ cup cold water
1 tsp. vanilla
1 pt. whipped cream or cream subsitute

Combine egg yolks, sugar, salt, flour and milk in top of double boiler. Cook over boiling water until mixture coats spoon. Dissolve geletin in cold water, add to hot custard. When mixture is cool, add vanilla and fold in ½ pt. whipped cream and 4 egg whites beate stiff. Break up angel cake in small pieces and put in large oblong pan. Pour custard on cake. Spread remaining whipped cream on cake and sprinkle generously with fresh or frozen coconut.
Chill thoroughly. Slice or cut in squares.

****

FRUIT CUSTARD PIE — Margaret Stumpf

In an unbaked pie crust put 2 cups fruit, like strawberries, peaches, blueberries, etc. Put about 2 tbsp. sugar over them. Then scald 1½ cup milk and add to three beaten eggs. Make a little flour and milk paste and stir into custard. Pour over fruit and bake in 375 oven til custard is firm.

TERRIBLY RICH CHEESECAKE Joan Bolling

Combine 1 c. sifted flour, ¼ c. sugar, 1 tsp. grated lemon peel in small bowl. Cut in ⅓ c. butter till crumbly. Add 1 egg yolk and ¼ tsp. vanilla. Blend thoroughly. Pat ⅓ or more of dough on bottom of 9" spring form pan (sides removed) and bake in 400° oven 6 minutes, or till golden. Cool. Remainder of dough should be refrigerated while filling is being made.
Cheese filling - 5 8oz. pkgs. of cream cheese at room temperature in large mixing bowl. Stir to soften, then beat till fluffy. Add ¼ tsp. vanilla, 1½ tsp. grated lemon peel and 1½ tsp. grated orange peel. Mix 1¾ c. sugar, 3 T. flour, pinch of salt; gradually blend into cheese. Add 5 eggs and 2 egg yolks beating well after each. Gently stir in ¼ c. heavy cream.
Butter sides of pan and attach to bottom. Pat remaining dough part way up sides. Pour in filling. Bake in preheated 500° oven 5 - 8 minutes or till top edge of crust is golden. Reduce oven to 200° and bake 1 hour longer. May be left in oven with door ajar till cool. A simple glaze is cherry (or other) pie filling on top or serve along side.

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BANANA CAKE Mrs. K.L. Fitzpatrick

This recipe has a different, rather spicy twist to the usual banana bread or cake.

3 mashed bananas (sm or med.)	
1 cup sugar	1 egg
1 tsp. vanilla	½ cup oil
Combine:	
12/3 c. flour	½ tsp. cloves
¾ c. nuts	½ tsp. cinnamon
1 tsp. baking soda	½ tsp. salt

Bake about 40 minutes in cake pan or longer time for loaf pan. Oven temp. is 350°.

SEVEN LAYER COOKIES Dorothy McGreevy

¼ lb. butter
1 c. graham cracker crumbs
1 c. flaked coconut
1 6 oz pkg. chocolate chips
1 c. chopped pecans
1 6 oz pkg. butterscotch chips
1 can Eagle Brand milk

Preheat oven to 325 degrees. Place butter in a 9 X 13 in. pan and place in oven to melt butter. Remove pan from oven and sprinkle crumbs over butter; sprinkle coconut over crumbs, add package of chocolate chips, scattered evenly; next add the butterscotch chips in same manner. Drizzle condensed milk evenly over the pan and top with the chopped pecans. Bake ½ hour. Cut in squares as soon as cool.

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PEACH CUSTARD PIE Eleanor Obrist

Line pie pan with crust.
Sprinkle about ¼ cup of sugar on crust.
Quarter pealed peaches and put on top of sugar base. Sprinkle a little sugar on top of peaches.
Mix 1 egg, ¼ cup milk and ¼ cup sugar for custard mixture. Pour over peaches.
Bake in 425° oven for ½ hour or until custard is set.
Same procedure can be used for a plum (prune type) pie but omit milk.

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RAISIN COOKIES L. Leinfelder

2 c. white sugar
1 cup raisins (ground)
1 cup oatmeal
2 tsp. soda
½ tsp. salt
1 cup margerine
2 eggs
2½ cup flour
1 tsp. vanilla

Roll in balls then roll in sugar. Do not flatten. Bake at 350° until brown 10 12 min.

APRICOT CHARLOTTE RUSSE Eleanor Obrist

1 lg. package Apricot SPARKLE
½ c. sugar
1 tbsp. lemon juice
2 cups heavy cream whipped
Apricot Halves for Garnish
2 c. boiling water
1½ c.. Apricot nectar or cold water
1 pkg lady fingers split

Dissolve SPARKLE and sugar in boiling water. Add lemon juice and Nectar or cold water. Chill until slightly thickened. Fold in whipped cream. Line sides of 9 " spring form pan with lady fingers. Fill with SPARKLE mixture. Chill until very firm. Remove sides of pan. Garnish with apricot halves (if desired). Yield 10-12 servings..

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DUTCH COVERED APPLE PIE Maria Tax

2½ c. flour
1⅓ stick of marg.
1 tsp. vanilla
½ c. brown sugar
1/8 tsp. salt
½ c. milk

Mix with hands flour. marg. sugar, vanilla, salt and milk until a ball is formed. Chill in refrigerator for at least 1 hour.
Roll our 2/3 of the dough into circle on floured surface. Line 9" spring form with it, bottom and sides up to ¾" from upper edge.
Fill with mixture of sliced, cleaned and finely cut up apples (1½ lbs.) 1 tsp. cinnamon, 1 tsp. sugar and a handful of raisins.
Roll out rest of dough into circle cover the pie and press on at edges. Spread with brush beaten egg yolk on top.
Bake in a 400° oven about 45 minutes. Cool in pan about 10 minutes before taking pie out.
Serve sprinkled with confectioners sugar.
Serves 10

PUMPKIN PIE — Evelyn Galleo

1 Pt. Pumpkin
1 pt. half & half
1 tsp butter
2 lg.. eggs
1 c. sugar
1½ tsp. flour
¼ tsp. salt
½ tsp cinnamon
1/8 tsp. mace
1/8 tsp. allspice

Pour pumpkin into bowl. Add butter to milk, heat until bubbles from - do not boil. Pour heated milk into pumpkin. Mix well. Beat egg yolks, add to pumpkin mix. Combine sugar, salt, flour and spices. Mix into pumpkin, mix well. Beat egg whites until foaming and blend into pumpkin carefully.

Bake low rack 10 minutes at 450°. Reduce heat to 350° and bake 50 to 60 minutes more.

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UNBAKED COOKIES — Wienke Tax

2 cups sugar
4 teaspoons cocoa (Hersheys)
½ cup milk

Boil together for a few minutes (don't let burn). Remove from heat. Add ½ cup peanut butter (I use crunchy) 2½ cups "quick oats", ½ teasp. vanilla and stir well. Drop by teaspoonsuls on prepared waxed paper. Let cool. Can be made without cocoa. Makes about 4 doz. Nuts, cocoanut chips can be added.

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ORANGE DESSERT — LaVonne Leinfelder

I orange cake mix baked as directed in 13 X 9 pan. Cool. Poke holes with tookpick. Pour over cake 1 3oz. pkg. orange jello dissolved in 1½ cups hot water and cooled to room temperature. Cook 1 pkg. vanilla pudding, cool and pour on top of cake. Chill 1-2 hours. Serve in squares.

LEMON COOKIES "DIABETIC COOKIES

Mrs. K. L. Fitzpatrick

½ c. shortening
1 egg
1 tbl. water
1 tsp. vanilla
½ cup shredded coconut
1 tsp. baking powder
1 tbl. sucaryl (to taste)
1 tbl. grated lemon peel
2 cups sifted flour
½ tsp. salt

Cream shortening. Add sucaryl, egg, water, lemon juice and peel and vanilla. Beat until blended. Mix in cocnut. Sift dry ingredients together. Add to creamed mixture. Form dough in a roll. Wrap in waxed paper. Chill until firm. Cut into thin slices and bake on ungreased cookie sheet 10-15 minutes at 400°.

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APPLESAUCE COOKIES DIABETIC COOKIES

Mrs. K. L. Fitzpatrick

1¾ c. flour
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
1 tsp. soda
1 tbl. Sucaryl (to taste)
1 egg
1 cup unsweetened applesauce
⅓ c. raisins
1 cup allbrand
½ c. butter

Sift together flour, salt, cinnamon, nutmeg, cloves and soda. Mix butter, sucryl, egg until light and fluffy. Add flour mixture and applesauce alternately. Fold in raisins and allbrand. Drop by tsp. fuls onto greased cookie sheet. Bake at 375° for 20 minutes or until golden brown. Yields : 4 dozen.

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